DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL DESCRIPTION	
1	COMMENT	*	0	No	
OVERALL THE SHIP HAS IMPROVED IN ALL AREAS SINCE THE LAST INSPECTION.					
2	GALLEY	20	2	No	
SOME	CORROSION WAS NOTED INSIDE THE ICE MACHINE.				
Notedsteps are being taken to correct and resolve this issue on a consistent basis.					
3	DRY STORES	33	1	No	
NON-E	EASILY CLEANABLE WIRING & PIPING WAS NOTED IN THIS AREA.				
Noted.					
4	GALLEY	20	2	No	
THE B	LAST CHILLER WAS OUT OF ORDER.				
Hired contractors have been contacted to resolve this issue					
5	GALLEY	27	1	No	
SOME	FOOD DEBRIS WAS NOTED ON THE BACK SIDE OF THE SLICER.				
Corrected at time of inspection. A slicer, which is more easily cleanable, has been purchased and will be placed on the vessel.					
6	GALLEY	21	1	No	
THE IN	ITERIORS OF THE FRYERS WERE NOT EASILY CLEANABLE.				
Noted	<u>L</u>				
7	GALLEY	27	1	No	
THE IN	ITERIORS OF THE FRYERS WERE SOILED WITH FOOD AND GREASE RESIDUE.				
Noted	and corrected.				
8	GALLEY	21	1	No	
THERI	E WAS A NON-EASILY CLEANABLE GAP BETWEEN THE FRYERS AND THE STOVE.				
New ovens have been purchased and will be installed this shipyard period making this area more easily cleanable.					
9	GALLEY	27	1	No	
THE GAP BETWEEN THE FRYERS AND STOVE WAS SOILED WITH FOOD AND GREASE RESIDUE.					
Noted	and corrected.				
10	GALLEY	21	1	No	
THERI	E WAS A NON-EASILY CLEANABLE GAP BETWEEN THE OVENS AND THE BULKHE	AD.			
These ovens are being replaced during the next shipyard period which will provide more access for cleaning between equipment.					
11	GALLEY	19	2	No	
AIR BF	REAKS WERE NOT PROVIDED FOR THE SINKS AT THE COFFEE STATION.				
<u>Noted</u>	and will be responded to by our engineering department.				
12	FOOD SERVICE-GENERAL	21	1	No	
NON-FOOD CONTACT SURFACES OF EQUIPMENT SUCH AS GRILLS, OVENS, FRYERS, AND CABINETS CONTAINED GAPS, HOLES, LEDGES, AND					
	R NON-EASILY CLEANABLE FEATURES.				
Noted	<u>l</u>				
13	FOOD SERVICE-GENERAL	33	1	No	
DECKS, BULKHEADS, AND DECKHEADS CONTAINED HOLES, EXPOSED WIRING & PIPING, GAPS, AND OTHER NON-EASILY CLEANABLE FEATURES. Noted					
14	C.A.S.	*	0	No	
	IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN				
CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING					

PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.

PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV

USE EMAIL MESSAGE SUBJECT LINE: SHIP NAME - CAS - [INSERT INSPECTION DATE] .

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